## In the Claims

Please amend Claims 16, 18, 19, and 21.

- 1. (withdrawn) A method of making an edible sweet potato composition, comprising: providing a first mixture that includes sweet potato; and
- forming the edible sweet potato composition, having a mouthfeel in a range from about 5.1 to about 9.0, based on a mouthfeel test, wherein the test has a range from 1-9, wherein a 1 means dislike extremely and a 9 means like extremely.
- 2. (withdrawn) The method of claim 1, wherein the first mixture comprises from about 12.9 percent by weight to about 26.9 percent by weight sweet potato and from about 73.1 percent by weight to about 87.1 percent by weight water.
- 3. (withdrawn) The method of claim 1, wherein the forming step includes cooking the first mixture, and wherein the sweet potato has an effective concentration of mouthfeel enhancers.4. (withdrawn)
- (withdrawn) The method of claim 3, wherein cooking the first mixture includes boiling said first mixture for a time from about 40 minutes to about 80 minutes.
- 5. (withdrawn) The method of claim 3, wherein when about 12.9 percent by weight to about 26.9 percent by weight of sweet potato is cooked in about 73.1 percent weight to about 87.1 percent

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weight of water for a time from about 45 minutes to about 60 minutes at a temperature of about 190° F to about 212° F, a cooked sweet potato has the effective concentration of mouthfeel enhancers.

(withdrawn) The method of claim 3, wherein cooking the first mixture enhances the activity of beta-amylase present in said sweet potato.

7. (withdrawn) The method of claim 1, wherein the forming step includes straining the cooked sweet potato; wherein a first portion of the cooked sweet potato remains above the strainer and a second portion of the cooked sweet potato having the effective concentration of mouthfeel enhancers is collected in a receiver.

8. (withdrawn) The method of claim 1, further comprising after the forming step, baking the edible sweet potato composition in a pie crust at temperature of from about 345° F to about 360° F for a time from about 30 minutes to about 40 minutes giving an edible sweet potato pie.

9. (withdrawn) A kit, comprising:

an edible sweet potato composition in a bell pepper.

10. (withdrawn) The composition of claim 9, wherein the edible composition has an appearance in a range from about 5.2 to about 9.0, based on a mouthfeel test, wherein the test has a range from 1-9, wherein a 1 means dislike extremely and a 9 means like extremely.

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11. (withdrawn) The composition of claim 9, wherein the edible composition has a taste in a range of from about 4.6 to about 9.0, based on a mouthfeel test, wherein the test has a range from 1-9, wherein a 1 means dislike extremely and a 9 means like extremely.

## 12. (previously presented) A kit comprising:

an edible sweet potato composition, having a smooth texture, said smooth texture being based on a mouthfeel in a range from about 5.1 to about 9.0, based on a mouthfeel test, wherein the test has a range from 1-9, wherein a 1 means dislike extremely and a 9 means like extremely; and a receptacle.

13. (original) The kit of claim 12, wherein the edible composition comprises: from about 29.9 percent by weight to about 46.0 percent by weight sweet potato; from about 39.0 percent by weight to about 50 percent by weight sugar; from about 0.0 percent by weight to about 15.9 percent by weight milk; from about 0.0 percent by weight to about 2.4 percent by weight butter; from about 0.0 percent by weight to about 11.8 percent by weight eggs; from about 0.3 percent by weight to about 0.5 percent by weight vanilla; from about 0.0 percent by weight to about 0.5 percent by weight nutmeg; from about 0.0 percent by weight to about 2.0 percent by weight coconut; from about 0.0 percent by weight to about 0.3 percent by weight cinnamon; and combinations thereof.

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14. (original) The kit of claim 12, wherein the edible composition comprise: from about 29.9 percent by weight to about 46.0 percent by weight sweet potato; from about 0.3 percent by weight to about 50 percent by weight spices; from about 0.0 percent by weight to about 15.9 percent by weight milk; from about 0.0 percent by weight to about 2.4 percent by weight butter; from about 0.0 percent by weight to about 11.8 percent by weight eggs; from about 0.0 percent by weight to about 2.0 percent by weight nuts; and combinations thereof.

15. (original) The kit of claim 12, wherein the receptacle is an edible vessel.

16. (currently amended) The kit of claim 15, wherein the edible vessel may consist of is selected from dough, bread, bread crust, or any bread product and combinations thereof.

17. (original) The kit of claim 15, wherein the edible vessel is in the form of a lentoid, an oblate spheroid, a prolate spheroid, an obconic frustum of a right circular cone or a cotyloid; and combinations thereof.

18. (currently amended) The kit of claim 12, wherein the container receptacle is an inorganic package.

19. (currently amended) The kit of claim 18, wherein a the inorganic package material my emprise is selected from the group consisting of plastic, cellophane, aluminum foil, or Styrofoam; and combinations thereof.

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- 20. (original) The kit of claim 18, wherein the inorganic package is in the form of a lentoid, an oblate spheroid, a prolate spheroid, an obconic frustum of right circular cone or a cotyloid; and combinations thereof.
- 21. (currently amended) The composition of claim 12, wherein the edible composition has an appearance in a range from about 5.2 to about 9.0, based on a mouthfeel test, wherein the test has a range from 1-9, wherein a 1 means dislike extremely and a 9 means like extremely, and wherein appearance refers to lack of sweet potato strings present in the sweet potato composition.
- 22. (previously presented) The composition of claim 12, wherein the edible composition has a taste in a range of from about 4.6 to about 9.0, based on a mouthfeel test, wherein the test has a range from 1-9, wherein a 1 means dislike extremely and a 9 means like extremely.

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